



DOMAINE LAROCHE

Chablis Grand Cru Les Clos 2016



Category:	WINE		
Style:	WHITE WINE		
Variety:	CHARDONNAY		
Region:	CHABLIS		
Vintage:	2016		
Volume:	750ml		
Vineyard:	Les Clos Chablis Grand Cru		
Vinification:	The grapes are harvested and sorted by hand. Whole bunches in a pneumatic press, then 12 hours settling at 12 C to 15 C (53 F to 59 F) in specially designed wide tanks. 3 weeks (35% stainless-steel vats, 65% French oak). 6 months (35% stainless-steel vats, 65% French oak); the first blending between tanks and casks is done in stainless-steel tanks; the wine is then aged on fine lees for an additional 6 months		
Appearance:	Pale gold colour		
Bouquet:	Crisp white peach, lemon oil and citrus blossom		
Palate:	Medium to full-bodied, glossy and delicately textural, with a deep, stony core and vibrant acids, concluding with a stony, almost saline finish		
Technical Analysis:			
Alcohol:	13.00%	Packaging:	1 x 750ml
Hancocks Product:	48440		